DOUBLE-TOMATO BRUSCHETTA WITH BALSAMIC REDUCTION

DOUBLE TOMATO BRUSCHETTA WITH BALSAMIC DRIZZLE



INGREDIENTS

- 1½ cup (225 g) cherry
- tomatoes , cut into quarters
- ½ cup (15 g) fresh basil leaves, thinly sliced
- 1/4 cup (25 g) sun-dried tomatoes, roughly chopped
- 1/2 Tbsp (5 g) capers, finely chopped
- 2 cloves garlic, minced
- 1 tsp (4 g) onion powder
- 1 tsp (5 mL) oil from the sun-dried tomato jar (or substitute olive oil)
- ¼ tsp salt
- ¼ tsp ground black pepper
- 1/2 cup (120 mL) balsamic vinegar*

Optional Grilled Toasts

- 1 loaf whole wheat French bread (GF bread if desired), cut into rounds
- 1 Tbsp (15 mL) oil from sun-dried tomato jar (or substitute olive oil)

DIRECTIONS

- 1. Combine the chopped tomatoes, basil, sun-dried tomatoes, capers, garlic, onion powder, salt, and pepper in a bowl. Mix to combine and set aside to allow the flavours to meld.
- 2. While the bruschetta is resting, make the balsamic reduction* by pouring the balsamic vinegar in a small sauce pan and bring to a boil over high heat. Boil until reduced by about a quarter (about 5 10 minutes), then remove from the stove.
- 3. For the grilled toasts, brush both sides of the bread rounds with the sun-dried tomato oil and toast on a frying pan on high heat, or in the oven on broil, until the edges are golden.
- 4. Top the tomato mixture on your toasted bread, and enjoy!

NOTES

- * If you're short on time, mix 1 2 Tbsp (5 10 mL) balsamic vinegar in the bruschetta instead of making a reduction.
- Storage: the bruschetta will keep in an air-tight container in the fridge for up to 3 days. The balsamic reduction can be kept at room temperature for up to a week. Toasts are best eaten same day or stored for no more than 24 hours.
- Variations: add green onions or red onion instead of the onion powder, or try with roasted garlic.